

# Chickpea Burger on Whole Wheat Pita

**Makes:** 6 or 50 servings

6 Servings

50 Servings

Ingredients	Weight	Measure	Weight	Measure
Chickpeas		3 cups		25 cups
Eggs		1 egg		7 eggs
Breadcrumbs		2 Tbsp		1 cup
Cumin		dash		1 Tbsp
Celery, chopped		1/3 cup		3 cups
Yogurt, plain, low fat	3 oz		28 oz	
Lemon juice		1 Tbsp		1 Tbsp
Cumin		dash		1 tsp
Romaine, lettuce		1 1/4 cups		12 1/2 cups
Whole wheat pitas		3 pitas		25 pitas

## Directions

1. Place the chickpeas in the a commercial mixer with a paddle and grind the peas until they are mostly broken and smooth.
2. Add the eggs, breadcrumbs, celery and cumin.
3. Form into 1/4 cup patties.
4. Coat in the remaining bread crumbs.
5. Grill one side to brown and then place in the oven; heat to 165 degrees F.
6. Mix the yogurt, lemon juice and salt together.
7. Serve 2 patties in a 1/2 of a whole wheat pita with 1/2 oz of yogurt sauce.